

Statement why Sushi Example should be considered exempt to the no Bare Hand Contact Rule

This application is to request exemption of line sushi chefs from the no bare hand contact rule. Sushi is a demanding process where dexterity and sensitivity are extremely important. The use of gloves for this process would effect both of these needed senses and in turn would effect the quality of the product as well as present a hazard to the sushi chef. Also, there is minimal substantive evidence that says that gloves offer better protection than bare hands for foods that are considered ready to eat.

Documenting of Hand Washing

Hand washing will be documented via a soap clicker noted at all hand wash sinks at the sushi bar. Records of hand washing will be documented after lunch and at closing.

Sushi Example's Policy on Double Hand Washing

All employees **MUST** wash hands after using the restroom and **AGAIN** upon entering the kitchen. Any employee that violates this policy shall be reprimanded.

Sushi Example's Policy for handling of ready to eat foods at the sushi bar

- Hands must be washed and clean as set in Sushi Example's Hand Washing Policy.
- No jewelry is allowed on fingers, wrists, or arms.
- Fingernails must be short trimmed and clean.
- No acrylic fingernails.
- No nail polish.
- Hands and fingers must be free of cuts and boils.

Sushi Example's Policy on Illness and Hepatitis A

In order to protect our guests and ourselves, if you are ill or have the following symptoms: persistent sneezing or coughing, runny nose with a fever, diarrhea, vomiting, and jaundice, you will not be allowed to work in any area of the facility.

Sushi Example will provide free of charge a vaccination against hepatitis A for Sushi Chefs including initial and booster shots. If you have had hepatitis A in the past, you must provide medical evidence for our records.

Sushi Hand Wash Training Document

I acknowledge that I have received training in the above listed subject. By signing this document I acknowledge that I fully understand Sushi Example's operating procedure for bare hand contact with ready to eat foods. I understand that I am responsible for following these guidelines and failure to follow these procedures may lead to my termination.

Employee Name _____

Signature_____ **Date**_____

Sushi Example's Hand Wash Policy

Cleaning Procedures

- Hands and exposed portions of arms must be cleaned with hot soapy water in a lavatory.
- Hands and exposed portions of arms are lathered and vigorously rubbed together for at least 20 seconds and thoroughly rinsed with clean water.
- Employees are to pay particular attention to cleaning areas underneath the fingernails with a nailbrush and between the fingers.
- Hands must be dried with paper towels after hand washing has occurred.
- Use of an FDA accepted alcohol hand sanitizer must be applied to hands after drying hands.

Hands Must be Washed When

- Hands are washed after using the toilet room and hands **must** also be washed again upon returning to the kitchen.
- Hands are washed immediately before engaging in food preparation, including working with exposed food, clean equipment, utensils, single service and single use articles.
- Hands are washed after touching bare human body parts other than clean hands and clean exposed portions of arms.
- Hands are washed after caring for or handling service animals or aquatic animals.
- Hands are washed after coughing, sneezing, or using a handkerchief or disposable tissue, using tobacco, eating or drinking.
- Hands are washed after handling soiled equipment or utensils or any surface that is not continuously sanitized.
- Hands are washed during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks.
- Hands are washed when switching between working with raw food and working with ready to eat food.
- Hands are washed after engaging in other activities that contaminate the hands or touching any surfaces that are not continuously sanitized.
- Hands must also be washed after handling different species of seafood.